



SUBSTITUTE FORM PTO-1449 U.S. DEPARTMENT OF COMMERCE (MODIFIED) PATENT AND TRADEMARK OFFICE INFORMATION DISCLOSURE STATEMENT BY APPLICANT (Use several sheets if necessary) (37 C.F.R. § 1.98(b))				Attorney Docket No. 50304/055001 Serial No. 10/519,392 Applicant GUIAVARCH et al. Filing Date December 23, 2004 Group IDS Filed March 8, 2005		
U.S. PATENT DOCUMENTS						
Examiner's Initials	Document Number	Issue or Publication Date	Patentee or Applicant	Class	Subclass	Filing Date (If Appropriate)
/AK/	5,486,459	1/23/1996	Burnham et al.			
/AK/	5,739,004	4/14/1998	Woodson			
/AK/	6,355,448 B1	3/12/2002	Foltz et al.			
FOREIGN PATENTS OR PUBLISHED FOREIGN PATENT APPLICATIONS						
Examiner's Initials	Document Number	Publication Date	Country or Patent Office	Class	Subclass	Translation (Yes/No)
/AK/	EP 1138777A2	10/04/2001	EPO			
OTHER DOCUMENTS (INCLUDING AUTHOR, TITLE, DATE, PLACE OF PUBLICATION)						
/AK/	De Cordt, S. et al., "DSC and Protein-Based Time-Temperature Integrators: Case Study of α -Amylase Stabilized by Polyols and/or Sugar", <i>Biotechnology and Bioengineering</i> , 44:859-865 (1994).					
	De Cordt, Susanna F. et al., "Convenience of Immobilized <i>Bacillus licheniformis</i> α -Amylase as Time-Temperature-Integrator (TTI)", <i>J. Chem. Tech. Biotechnol.</i> , 59:193-199 (1994).					
	Haentjens et al., "The Use of α -Amylase at Reduced Water Content to Develop Time Temperature Integrators for Sterilization Processes", <i>Lebensm. - Wiss. U. - Technol.</i> , 31:467-472 (1998).					
	Hendrickx et al., "Validation of a Time-Temperature-Integrator for Thermal Processing of Foods Under Pasteurization Conditions", <i>International Journal of Food Science and Technology</i> , 27:21-31 (1992).					
	Maesmans et al., "Evaluation of Process Value Distribution with Time Temperature Integrators", <i>Food Research International</i> , 27:413-423 (1994).					
	Nguyen et al., "Purification, Characterization, Thermal, and High-Pressure Inactivation of Pectin Methylsterase from Bananas (cv Cavendish)", <i>Biotechnology and Bioengineering</i> , 78:683-691 (2002).					
↓	Tucker et al., Application of a Biochemical Time-Temperature Integrator to Estimate Pasteurisation Values in Continuous Food Processes", <i>Innovative Food Science and Emerging Technologies</i> , 3:165-174 (2002).					
/AK/	Van Loey et al., "Quantitative Evaluation of Thermal Processes Using Time-Temperature Integrators", <i>Trends in Food Science and Technology</i> , 7:16-26 (1996).					
EXAMINER /Aaron Kosar/			DATE CONSIDERED 06/18/2007			
EXAMINER: Initial citation considered. Draw line through citation if not in conformance and not considered. Include copy of this form with the next communication to applicant.						